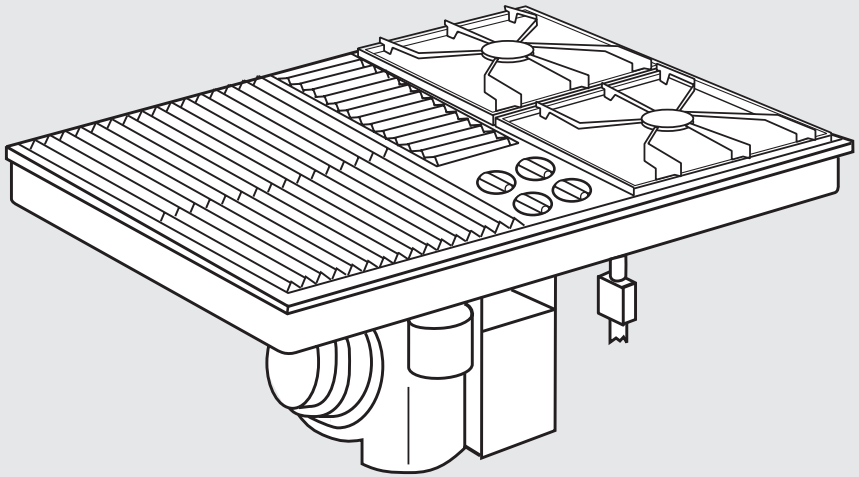
Installation Instructions



30" GAS Downdraft Cooktop

Modules selected at time of purchase.

Quick Reference

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Back cover		Cooktop removal

Need assistance?

Check your Use and Care Guide for a toll-free number to call, or call the dealer from whom you purchased the cooktop when you:

☑ Have questions about the cooktop installation or operation.

☑ Need to obtain the name and number of an authorized service company.

The dealer is listed in the Yellow Pages of your phone directory under "Appliances — Household — Major — Service and Repair."

When you call, you will need:

☑ The cooktop model number.

☑ The cooktop serial number.

Both numbers are listed on the model/serial rating plate, located on the bottom of the right side of the downdraft plenum.

Write both numbers down now before installing cooktop.

Model # _____ Serial # _____

IMPORTANT:
Read and save these instructions.

Part No. 8101P350-60/
8284676

IMPORTANT:

Installer: Leave Installation Instructions with the homeowner.

Homeowner: Keep Installation Instructions for future reference.

Save Installation Instructions for local electrical inspector's use.

Before you start...

Your safety and the safety of others are very important.

We have provided many important safety message in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING". These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Important: Observe all governing codes and ordinances.

Proper installation is your responsibility.

- Make sure you have everything necessary for correct installation.
- **Have a qualified technician install this cooktop.**
- Comply with the installation clearances specified on the model/serial rating plate.

Model/serial rating plate is located on the right side of the downdraft plenum.

Cooktop location should be away from strong draft areas, such as windows, doors and strong heating vents or fans. Locate cooktop for convenient use in kitchen.

Grounded electrical outlet is required. See "Electrical requirements," Page 2.

Proper gas supply connection must be available. See "Gas supply requirements," Page 3.

Vent system must terminate outdoors.

All openings in the wall or floor where cooktop is to be installed must be sealed.

When installing a cooktop under existing cabinets and the installation does not meet the minimum cabinet clearances, install a range hood above the cooktop to avoid burn hazards.

It is the customer's responsibility:

- To contact a qualified electrical installer.
- To assure that electrical installation adequate and in conformance with National Electrical Code, ANSI/NFPA 70 — latest edition* and all local codes and ordinances.

Mobile home installation: The installation of this cooktop must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety; Title 24 HUD part 280); or when such standard is not applicable, the Standard for Manufactured Home Installations (Manufactured Home Sites, Communities and Setups), ANSI A225.1 — latest edition*, or with local codes.

Copies of the standards listed may be obtained from:

*** National Fire Protection Association**
One Batterymarch Park
Quincy, Massachusetts 02269

WARNING: To reduce the risk of fire, electric shock, or injury to persons, observe the following:

Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction.

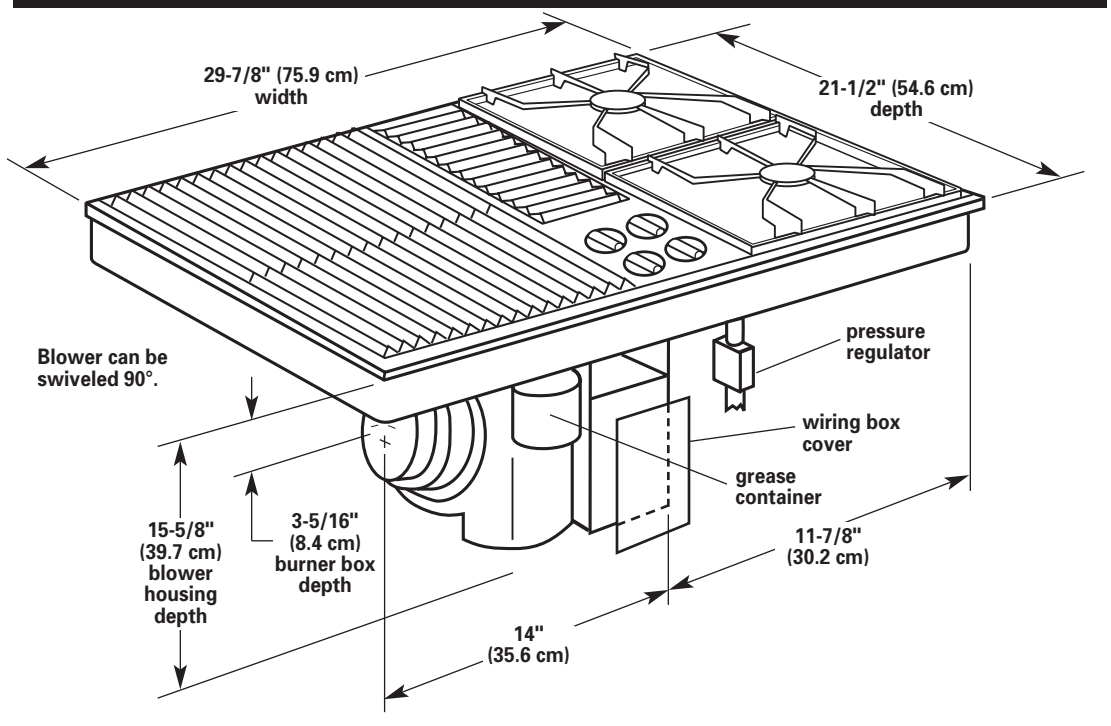
Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities.

When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.

Ducted fans must always be vented to the outdoors.

WARNING: To reduce the risk of fire, use only metal ductwork.

Product dimensions



Tools and materials needed:

Not shown:

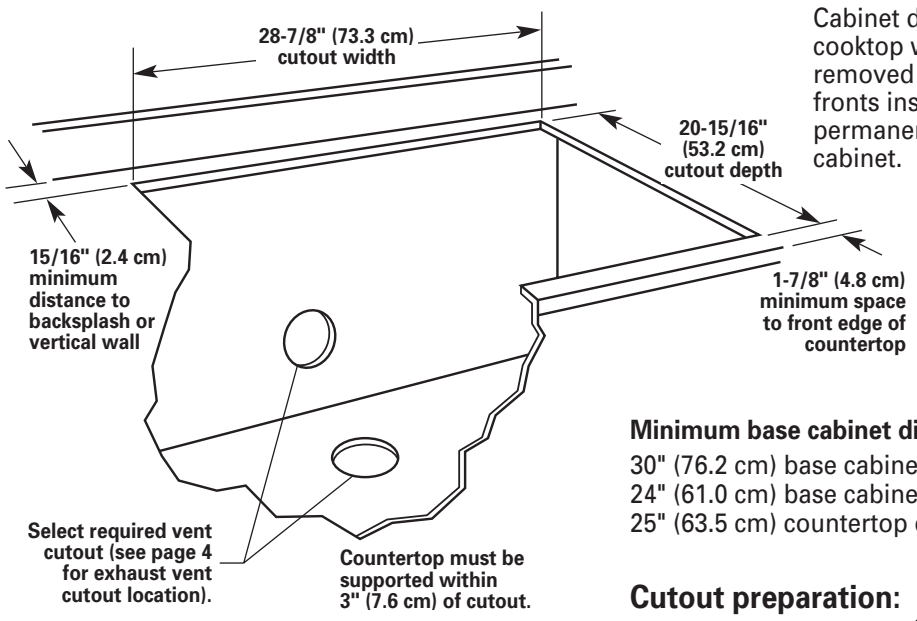
- **gas line shutoff valve**
- **L.P. gas-resistant pipe-joint compound**
- **AGA4 or CSA design-certified flexible metal connector (4-5 feet) (1.2-1.5 m) or rigid gas supply line as needed**
- **flare union adapter for connection to pressure regulator (1/2" NPT x 1/2" or 3/4" I.D.)**
- **wall or roof cap**
- **metal vent**

Parts supplied:

Remove parts from packages. Check that all parts were included.

- **literature pack**
- **4 orifice hoods**
- **exhaust flow rate tester card**

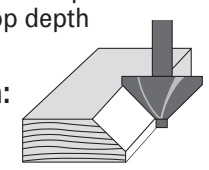
Cutout dimensions


28-7/8" (73.3 cm)
cutout width
20-15/16" (53.2 cm)
cutout depth
15/16" (2.4 cm) minimum distance to backsplash or vertical wall
1-7/8" (4.8 cm) minimum space to front edge of countertop
Select required vent cutout (see page 4 for exhaust vent cutout location).
Countertop must be supported within 3" (7.6 cm) of cutout.

Cabinet drawers under the cooktop will need to be removed and the drawer fronts installed permanently on front of cabinet.

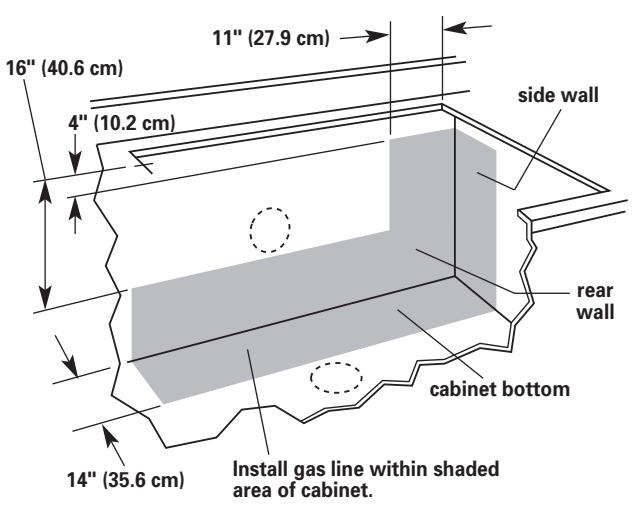
Minimum base cabinet dimensions —

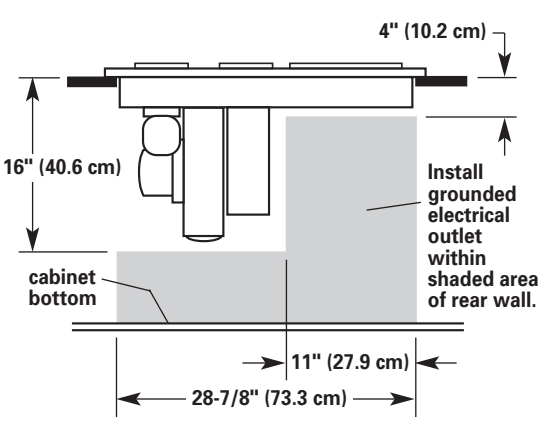
30" (76.2 cm) base cabinet.
24" (61.0 cm) base cabinet depth
25" (63.5 cm) countertop depth



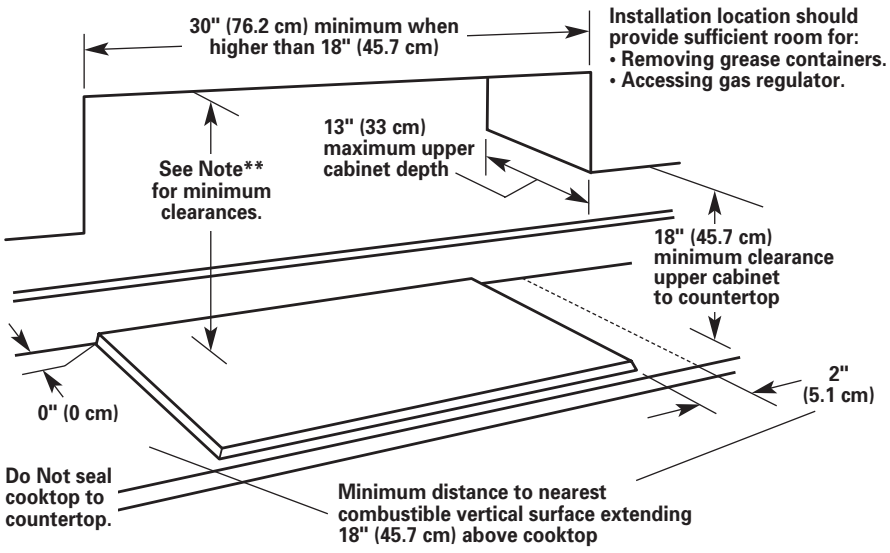
Cutout preparation:

Decorative laminate — Chamfer all exposed edges to prevent chipping laminate. Cut radius corners and file to insure smooth edges and to prevent cracking.





Clearance dimensions

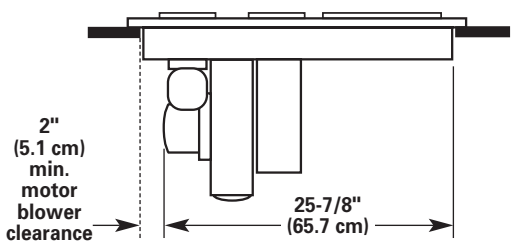

30" (76.2 cm) minimum when higher than 18" (45.7 cm)
Installation location should provide sufficient room for:
• Removing grease containers.
• Accessing gas regulator.
13" (33 cm) maximum upper cabinet depth
See Note** for minimum clearances.
18" (45.7 cm) minimum clearance upper cabinet to countertop
2" (5.1 cm)
0" (0 cm)
Do Not seal cooktop to countertop.
Minimum distance to nearest combustible vertical surface extending 18" (45.7 cm) above cooktop

Side clearance — 2" (5.1 cm) minimum clearance is required. 6" (15.2 cm) clearance between side of cooktop and side wall is recommended for maximum ventilation performance.

Rear clearance — The rear edge of the cooktop may be installed flush with countertop backsplash. 15/16" (2.4 cm) clearance between rear edge of appliance and rear wall is recommended.

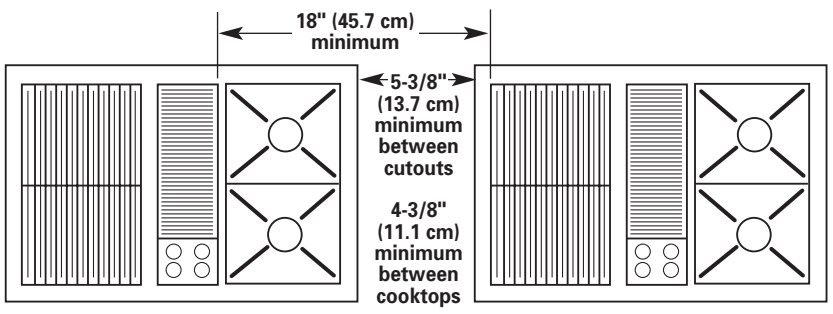
**** Note: 30" (76.2 cm) minimum when bottom of wood or metal cabinet is protected by not less than 1/4" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper.**

36" (91.4 cm) minimum clearance between the top of the cooking platform and bottom of unprotected wood or sheet metal.



Motor/blower clearance — 2" (5.1 cm) clearance is required between motor and cabinet for proper cooling. 6" (15.2 cm) clearance is recommended for maximum performance.

Spacing for multiple downdraft cooktop installations:



Minimum spacing shown is required for satisfactory performance when installing the downdraft cooktop in combination with one or more downdraft cooktops.

Electrical requirements

⚠ WARNING

Electrical Shock Hazard

Plug into a grounded 3-prong outlet.

Do not remove ground prong.

Do not use an adapter.

Failure to follow these instructions can result in death, fire, or electrical shock.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

Check with a qualified electrician if you are not sure whether the cooktop is properly grounded.

Do not ground to a gas pipe.

A 120-volt, 60-Hz, AC-only, 15- or 20-ampere, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

Electronic ignition systems operate within wide voltage limits, but proper ground and polarity are necessary. In addition to checking that the outlet provides 120-volt power and is correctly grounded, the outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

Important: This cooktop is equipped with an electronic ignition system that will not operate if plugged into an outlet that is not properly polarized.

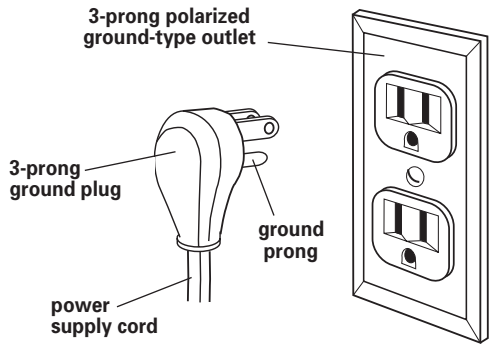
The wiring diagram is located on the inside of the terminal box cover.

Recommended ground method

For your personal safety, this cooktop must be grounded. This appliance is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded in accordance with National Electrical Code ANSI/NFPA 70 — latest edition* and all local codes and ordinances. If a mating outlet is not available, it is the personal responsibility and obligation of the customer to have a properly polarized and grounded, 3-prong outlet installed by a qualified electrician.

Copies of the standards listed above may be obtained from:

*** National Fire Protection Association**
One Batterymarch Park
Quincy, Massachusetts 02269



Gas supply requirements

⚠WARNING

Explosion Hazard

Use a new AGA or CSA approved gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" water column.

Examples of a qualified person include licensed heating personnel, authorized gas company personnel, and authorized service personnel.

Failure to do so can result in death, explosion, or fire.

Observe all governing codes and ordinances.

Important: Cooktop must be connected to a regulated gas supply.

This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standard, National Fuel Gas Code ANSI Z223.1 — latest edition* and all local codes and ordinances.

Copies of the standards listed above may be obtained from:

* **CSA International**
8501 East Pleasant Valley Road
Cleveland, Ohio 44131-5575

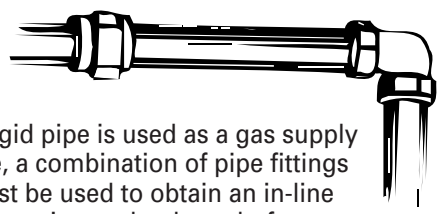
Input ratings shown on the model/serial rating plate are for elevations up to 2,000 feet (610 m). For elevations above 2,000 feet (610 m), ratings are reduced at a rate of 4% for each 1,000 feet (305 m) above sea level.

Type of gas: This downdraft cooktop is factory set for use with Natural gas. It is design-certified by CSA International for Natural or L.P. gas usage with appropriate conversion. (See "Gas conversion" instructions, Page 7). The model/serial rating plate (located on the right side of the downdraft plenum) lists the type of gas that can be used. If the type of gas listed does not agree with the type of gas available, check with the local gas supplier. **Conversion must be done by a qualified service technician.**

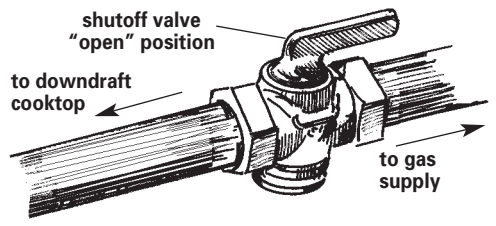
Gas supply line: With Natural gas, provide a gas supply line of 3/4" rigid pipe to the downdraft cooktop location. With L.P. gas, piping or tubing can be 1/2" minimum. A smaller size pipe on long runs may result in insufficient gas supply. Usually, L.P. gas suppliers determine the size and materials used on the system.

Pipe-joint compounds made for use with L.P. gas must be used.

Flexible metal appliance connector: If local codes permit, a new AGA or CSA design-certified, 4-5 foot long, 1/2" or 3/4" I.D., flexible metal appliance connector is recommended for connecting the cooktop to the gas supply line. A 1/2" male pipe thread is needed for connection to pressure regulator female pipe threads. **Do Not kink or damage the flexible metal tubing when moving the downdraft cooktop.**



If rigid pipe is used as a gas supply line, a combination of pipe fittings must be used to obtain an in-line connection to the downdraft cooktop. All strains must be removed from the supply and fuel lines so cooktop will be level and in line.



Shutoff valve: The supply line must be equipped with an approved manual shutoff valve. This valve should be located in the same room as the downdraft cooktop and should be in a location that allows ease of opening and closing. The valve is for turning on or shutting off gas to the appliance. **Do Not block access to shutoff valve.**

Pressure regulator: The gas pressure regulator supplied with this downdraft cooktop must be used. The regulator must be checked at a minimum 1-inch water column above the set pressure. The inlet pressure to the regulator should be as follows for operation and for checking the regulator setting:

NATURAL GAS:
Minimum pressure: 6 inches WC
Maximum pressure: 14 inches WC

L.P. GAS:
Minimum pressure: 11 inches WC
Maximum pressure: 14 inches WC

Line pressure testing above 1/2 psi gauge (14" WC) — The downdraft cooktop and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psi (3.5 kPa).

Line pressure testing at 1/2 psi gauge (14" WC) or lower — The downdraft cooktop must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of that system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Venting requirements

Venting system must terminate to the outside.

Do Not terminate the vent system in an attic or other enclosed space.

Do Not use 4-inch (10 cm) laundry-type wall caps.

Use metal vent only. Exception: See "optional venting under a concete slab", in "Venting methods" on Page 4. Rigid metal vent is recommended. Do not use plastic or metal foil vent.

To reduce risk of fire and to properly exhaust air, be sure to vent air outside.

Do Not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces or garages.

Vent materials needed for installation are not supplied.

Before making cutouts, make sure there is proper clearance within the wall or floor for the exhaust vent.

Do Not cut a joist or stud unless absolutely necessary. If a joist or stud must be cut, then a supporting frame must be constructed.

Determine which venting method to use. See "Venting methods," Page 4.

Next, determine the equivalent vent length using the chart on page 4. This cooktop is equipped with a dual range blower. The equivalent vent length (not actual) determines whether blower is set at the "Low" or "High" range. The blower is set at the "Low" range setting at the factory.

The blower housing must be rotated or swiveled to the proper angle needed for your installation. The blower can be swiveled 90°. The blower may be rotated horizontally or vertically. Reach through the ventilation chamber to loosen, but Do Not remove, the nuts around the blower inlet to adjust blower. **This downdraft cooktop is rated at 60 feet of straight vent.**

- **If vent length is 10 feet or less,** 5" diameter round vent MUST be used.
- **If vent length is more than 10 feet,** use 6" diameter round or 3-1/4" x 10" rectangular vent.

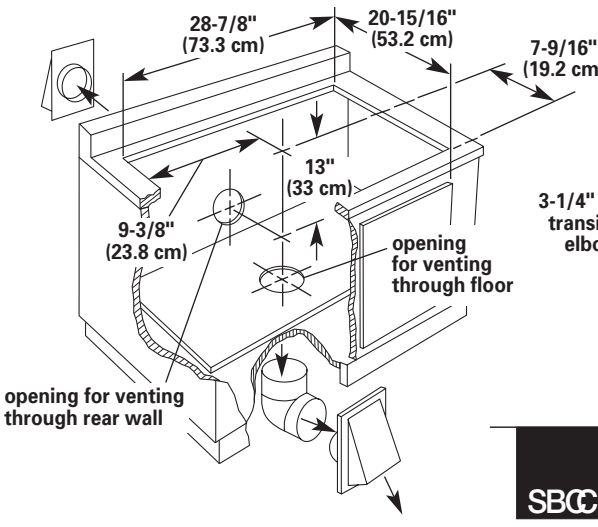
Thermal breaks: In areas of extreme cold weather, it may be necessary to provide a short length of nonmetallic vent as close to the wall as possible to prevent thermal conduction along the metal vent.

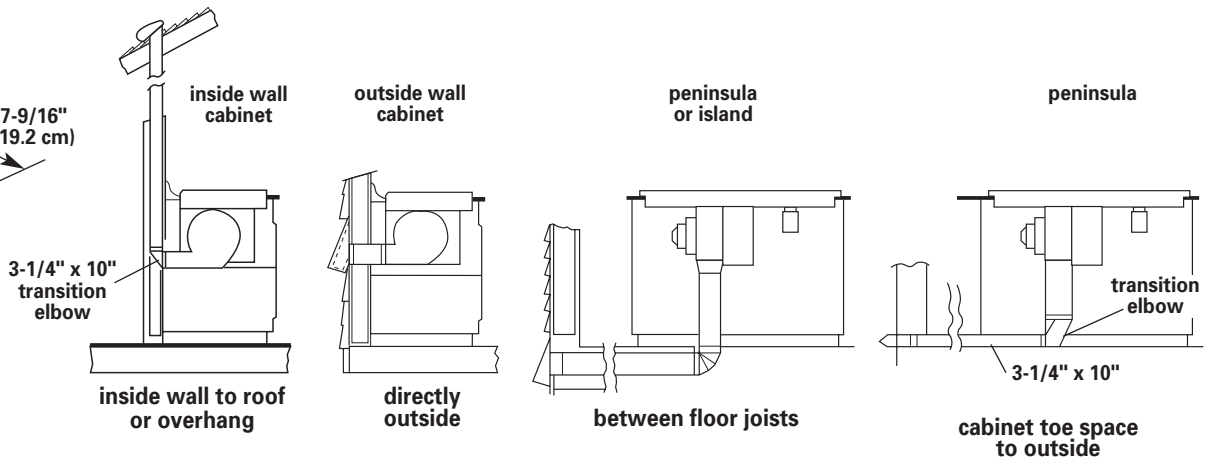
For altitudes above 4,500 ft, reduce recommended vent run by 20%.

For the most efficient and quietest operation:

- ☑ Use 26-gauge minimum galvanized or 25-gauge minimum aluminum metal vent. Poor-quality pipe fittings can reduce air flow. (Note: Local codes may require a heavier-gauge material.) Flexible metal vent is not recommended.
- ☑ Do Not exhaust more than one downdraft cooktop into a single vent system.
- ☑ The length of vent and number of elbows should be kept to a minimum to provide efficient performance.
- ☑ The size of the vent should be uniform.
- ☑ Use no more than three 90° elbows.
- ☑ Do Not install two elbows together.
- ☑ Make sure there is a minimum of 18" of straight vent between the elbows if more than one elbow is used. (Elbows too close together cause excess turbulence that reduces airflow.)
- ☑ Do Not use a 5" elbow in a 6" or 3-1/4" x 10" system. Instead, use a 5" to 6" transition followed by a 6" elbow, or a 5" to 3-1/4" x 10" elbow transition.
- ☑ Do Not reduce back to 5" system after using 6" or 3-1/4" x 10" fittings.
- ☑ Avoid forming handmade crimps. Handmade crimps may restrict airflow.
- ☑ Use the recommended vent caps for proper performance. If an alternate wall or roof cap is used, be certain cap size is not reduced and that it has a backdraft damper.
- ☑ Use duct tape to seal all joints in the vent system.
- ☑ Use caulking to seal exterior wall or roof opening around the cap.

Venting methods





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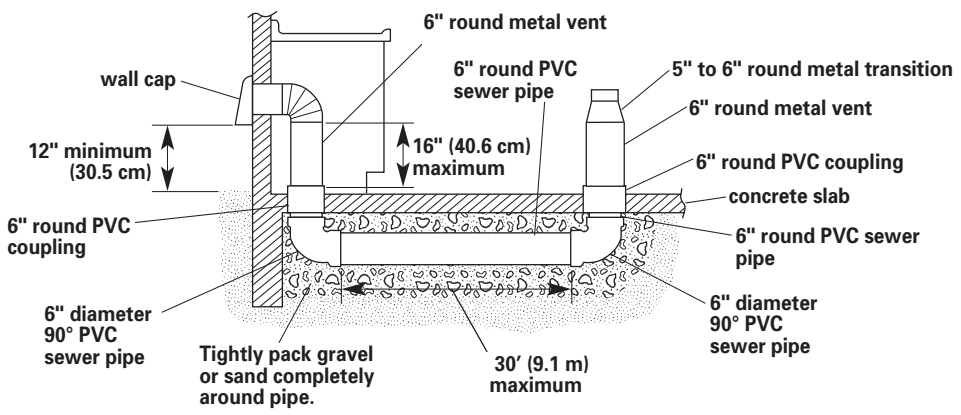
The cooktop may be vented through the rear wall or floor. Common venting methods and the types of materials needed are shown.

Make sure there is proper clearance within the wall or floor for exhaust vent before making cutouts.



optional vent arrangement under concrete slab

Determine range blower setting.

This cooktop is equipped with a dual range blower. It is factory set at "Low" range to be used for equivalent vent length runs of 30 feet (9.1m) or shorter. **If the equivalent vent length exceeds 30 feet (9.1m), the blower must be shifted to "High" range. Do Not shift to "High" range for runs shorter than 30 feet (9.1m).** Using the "High" range on shorter runs will cause excessive noise and conditioned air loss, and will affect the flame pattern of gas burners.

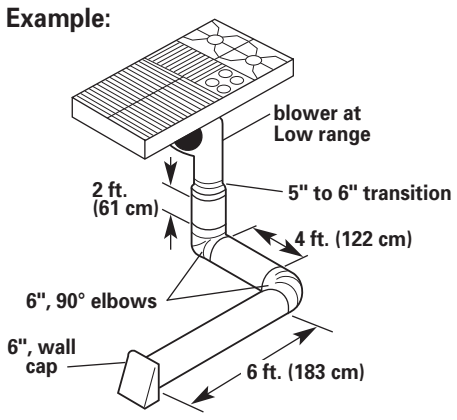
List the number of each piece and length of straight vent you will use. Multiply the equivalent length by the number of pieces. Add the totals to get the total equivalent length of your system.

Vent Piece	Equivalent Length	No. of Pieces/ Length	Total Equivalent Length
straight vent per lineal ft.			
3-1/4" x 10"	**1 ft.** (30.5 cm)		
6" round	**1 ft.** (30.5 cm)		
6" flexible	**2 ft.** (61 cm)		
elbow			
6" round 45° elbow	**2 .5 ft.** (76 cm)		
6" round 90° elbow	**5 ft.** (152 cm)		
3-1/4" x 10" flat elbow	**12 ft.** (366 cm)		
3-1/4" x 10" 90° elbow	**5 ft.** (152 cm)		
transition to round			
5" to 6" air flow	**1 ft.** (30.5 cm)		
3-1/4" x 10" to 6" 90° elbow air flow	**9 ft.** (274 cm)		
3-1/4" x 10" to 6"	**4.5 ft.** (137 cm)		
transition to flat			
5" to 3-1/4" x 10" 90° elbow air flow this direction not recommended air flow	**6 ft.** (183 cm)		
6" to 3-1/4" x 10" 90° elbow air flow	**5 ft.** (152 cm)		
6" to 3-1/4" x 10" air flow	**1 ft.** (30.5 cm)		
wall cap*			
3-1/4" x 10"	**0 ft.** (0 cm)		
5" or 6" round	**0 ft.** (0 cm)		
roof cap*			
10" x 10"	**0 ft.** (0 cm)		
thermal break			
5" or 6" round	**2 ft.** (61 cm)		
		Total equivalent vent system length	

***** Length for required wall/roof cap has already been incorporated into rating for maximum vent system length. A suitable wall/roof cap must be used.

Vent system equivalent length 30 feet or less — blower should be set at "Low" range.

Example:

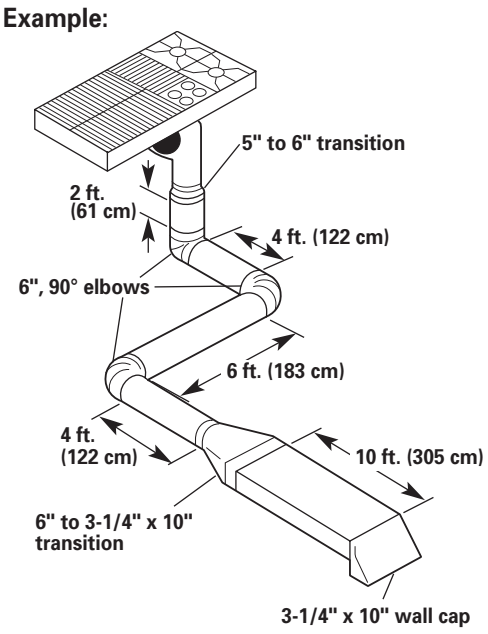


90° elbows (2)	= 10 ft.	(305 cm)
12 feet (366 cm) straight	= 12 ft.	(366cm)
5" to 6" transition	= 1 ft.	(30.5 cm)
Wall cap	= 0 ft.	(0cm)
Equivalent length of 6" round system	= 23 ft.	(701.5 cm)

(In this example, blower can be left in "Low" range as set at factory.)

Vent system equivalent length greater than 30 feet — blower should be set at "High" range.

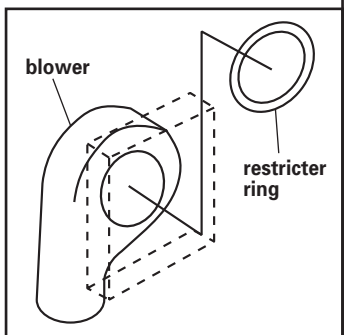
Example:



90° elbows (3)	= 15 ft.	(457.2 cm)
5" to 6" transition	= 1 ft.	(30.5 cm)
6" to 3-1/4" x 10" transition	= 1 ft.	(30.5 cm)
Wall cap	= 0 ft.	(0 cm)
16 feet (488 cm) 6" straight	= 16 ft.	(488 cm)
10 feet (305 cm) 3-1/4" x 10" straight	= 10 ft.	(305 cm)
Equivalent length of 6" round system	= 43 ft.	(1311.2 cm)

(In this example, blower **MUST** be shifted to "High" range.)

Note: Flexible metal vent is Not recommended.
If it is used, calculate each foot of flexible duct as two feet of straight metal vent. Flexible metal elbows count twice as much as standard elbows.

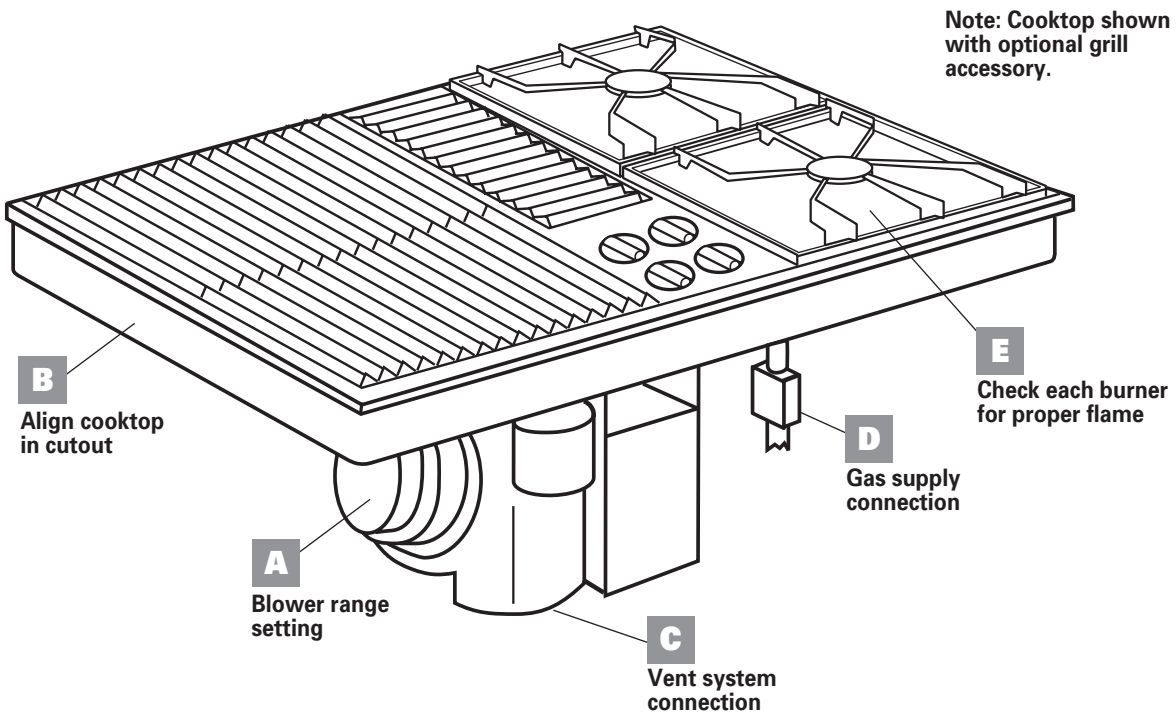


Shifting blower to "High" range

To shift blower to "High" range:

1. **Turn blower off.**
2. Remove the air grille and filter from blower housing.
3. Snap the spring-loaded restricter ring out of the blower inlet.
4. Reinstall the filter and air grille.

Installation steps



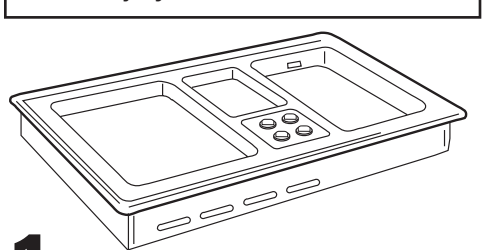
A Preparation

⚠WARNING

Excessive Weight Hazard

Use two or more people to move and install cooktop.

Failure to do so can result in back or other injury.



1. Remove the downdraft cooktop from packaging.

2. Check equivalent vent length to determine if blower should be set at "Low" or "High" range (see chart on page 4 to determine equivalent vent system length). If vent system length is greater than 30 feet (9.1m), shift the blower range setting from "Low" to "High" (see instructions on page 4 for shifting the blower range).

If blower must be shifted to "High" range, do it now.

B Installation

3. Insert downdraft cooktop into cutout. Check that:

- ☑ cooktop is centered in cutout.
- ☑ front edge of downdraft cooktop is at least 1-1/2" (3.8 cm) from front edge of countertop and parallel to countertop.
- ☑ side edge of cooktop is at least 2 inches (5.1 cm) from side wall.

C Vent connection

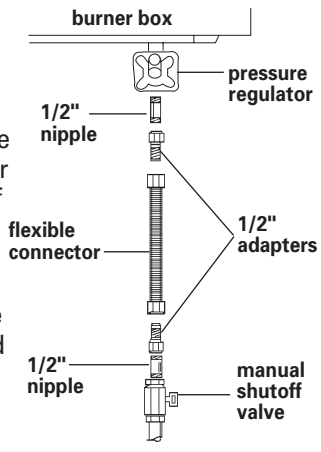
4. Connect vent system. See "Venting requirements," pages 3-4. Use duct tape to seal all joints. Vent must end with a wall or roof cap outside the building.

D Gas connection

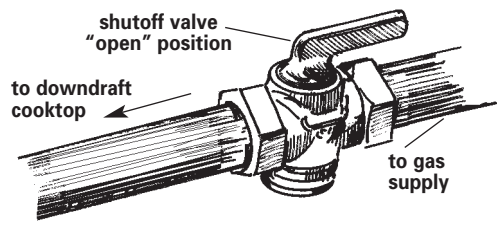
IMPORTANT: All connections must be wrench-tightened. Do Not make connections to the gas regulator too tight. Making the connection too tight may crack the regulator and cause a gas leak. Do Not allow the regulator to turn on the pipe when tightening fittings.

All connections must be wrench-tightened.

5. Assemble the flexible connector from the gas supply pipe to the pressure regulator in order: manual shutoff valve, 1/2" nipple, 1/2" adapter, flexible connector, 1/2" adapter, 1/2" nipple and pressure regulator. Or install rigid piping as required.



6. Use pipe-joint compound made for use with L.P. gas to seal all pipe thread gas connections. If flexible connectors are used, be certain connectors are not kinked.

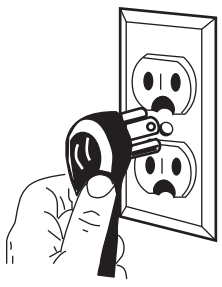


7. Open the manual shutoff valve in the gas supply line. Wait a few minutes for the gas to move through the line.

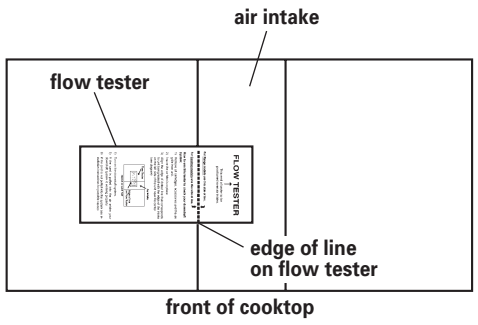
8. Use a brush and liquid detergent to test all gas connections. Bubbles around the connections will indicate a leak. If a leak appears, shut off gas valve controls and adjust connections. Then check connections again. NEVER TEST FOR GAS LEAKS WITH A MATCH OR OTHER FLAME. Clean all detergent from the cooktop.

E Check operation

9. Plug the power supply cord into the grounded outlet.



flow tester



10. Check for proper venting:

- Check that the air filter is in place.
- Align the dotted line labeled for "cooktop models" on the flow tester with the edge of the intake on the left side of the cooktop near the center.
- Turn on the downdraft system:

  If the card is pulled into the air intake, your downdraft is working properly.

  If the card is not pulled into the system, see "Venting requirements," Pages 3-4, and check vent installation for possible causes.

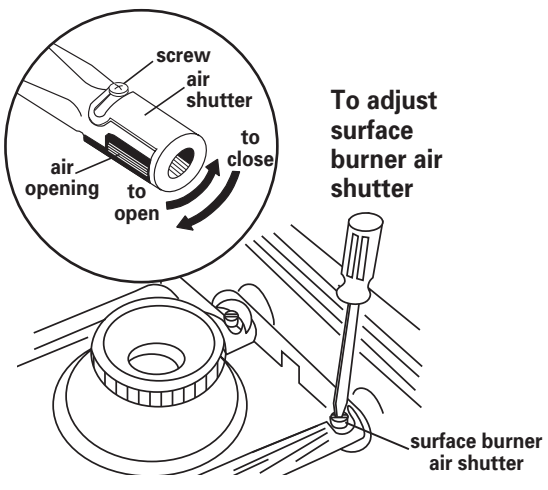
Electronic ignitions system

Cooktop burners use electronic ignitors in place of standing pilots. When the cooktop control knob is turned to the "LITE" position, the system creates a spark to light the burner. This sparking continues until the control knob is turned to the desired setting.

Check operation of right-side surface burners module

11. Push down and turn each surface burner control knob to "LITE" position. The flame should light within 4 seconds. Turn the control knob to "HI" position after burner lights. **Do Not leave the knob in the "LITE" position after burner lights.**

Check each surface burner for proper flame at "HI" setting. The small inner cone should have a very distinct, blue flame that is 1/4" (0.6 cm) to 1/2" long (1.3 cm). The outer cone is not as distinct as the inner cone. Turn surface burner control knobs to "OFF" position.



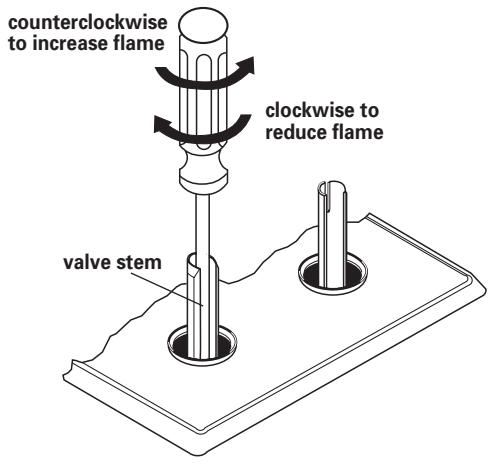
To adjust surface burner air shutter

If surface burner flames need adjusting –

- Remove burner grate and burner pan.
- Turn control knob to "HI" position.
- Loosen the air shutter screw. Adjust the air shutter to the widest opening that will not cause the flame to lift or blow off the burner.
- After adjusting air shutter, tighten air shutter screw.
- Turn control knob to "OFF" position.
- Replace burner grate and burner pan.
- Repeat if necessary for other surface burner.

12. Push in and turn each surface burner control knob to "LITE" position and then to "LO" position. The low flame should be a minimum, steady blue flame.

Do Not use a metal blade to pry off control knob; this could damage the product. If the control knob cannot be easily removed, tuck a cloth under the knob and pull upward on cloth with steady, even pressure to remove knob.



If the low flame needs adjusting –

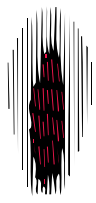
- Remove the control knob and turn the adjustment screw in the center of the valve stem. Do Not turn screw more than 1/2 revolution in either direction.
- Replace the control knob. Check the adjustment by turning the control knob from "HI" to "LO" several times. The burner is properly adjusted when the low flame remains steady and the burner does not go out.
- Turn control knob to "OFF" position.
- Repeat if necessary for other surface burner.

Check operation of left-side surface burners or optional grill module

13. Use module instructions to install left-side surface burner or optional grill module.

Surface burners module: Push in and turn right surface burner control knob to "LITE" position. The flame should light within 4 seconds. Turn the control knob to "HI" position after burner lights. **Do Not leave the knob in the "LITE" position after burner lights.**

Check surface burner for proper flame. The small inner cone will be similar to the right-side module surface burner flames, but will be shorter and softer. The outer cone is not as distinct as the inner cone. Turn surface burner control knob to "OFF" position.

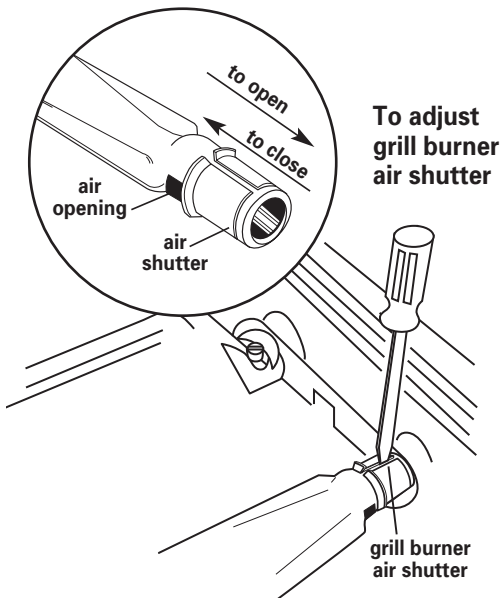


Repeat for left surface burner control knob.

Grill module: Remove grill grates and burner pan. Push in and turn right control knob to "LITE" position. The flame should light within 4 seconds. Turn the control knob to "HI" position after burner lights. **Do Not leave the knob in the "LITE" position after burner lights.**

Check the grill burner for proper flame. The small inner cone will be similar to the right-side surface burner flames, but will be shorter and softer. The outer cone is not as distinct as the inner cone. Turn grill burner control knob to "OFF" position.

Repeat for left grill burner control knob.



To adjust grill burner air shutter

If burner flames need adjusting –

- Remove surface burner grates and burner pan.
- Push in and turn control knob to "LITE" position and then to "HI" position.
- The right air shutter controls the front half of the burner; the left air shutter controls the rear half. Insert a screwdriver blade in the air shutter slot that needs adjusting and lightly twist the screwdriver to slide air shutter backward or forward to adjust the flame. Adjust the burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner.
- Turn control knob to "OFF" position.
- Repeat if necessary for other burner control knob.

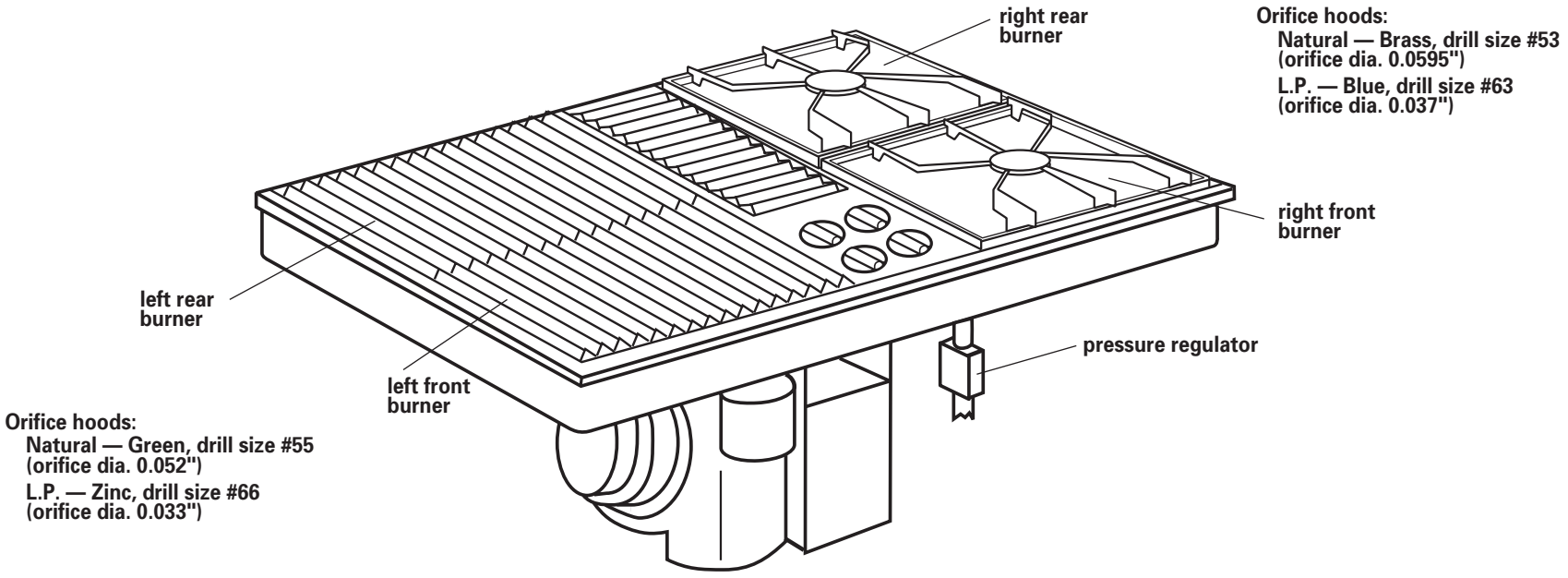
14. Push in and turn each control knob to "LITE" position and then to "LO" position. The low flame should be a minimum, steady blue flame.

If low flame needs adjusting –

- Remove the control knob and turn the adjustment screw in the center of the valve stem. Do Not turn screw more than 1/2 revolution in either direction.
- Replace the control knob. Check the adjustment by turning the control knob from "HI" to "LO" several times. The burner is properly adjusted when the low flame remains steady and the burner does not go out.
- Turn control knob to "OFF" position.
- Repeat if necessary for other burner control knob.
- Replace surface burner grates and burner pan or grill grates and burner pan.

You have just finished installing your new downdraft cooktop. To get the most efficient use from your new cooktop, read your Use & Care Guide. Keep Installation Instructions and Guide close to cooktop for easy reference.

Gas conversions


right rear burner
Orifice hoods:
Natural — Brass, drill size #53 (orifice dia. 0.0595")
L.P. — Blue, drill size #63 (orifice dia. 0.037")
right front burner
left rear burner
pressure regulator
left front burner
Orifice hoods:
Natural — Green, drill size #55 (orifice dia. 0.052")
L.P. — Zinc, drill size #66 (orifice dia. 0.033")

Gas conversions (from Natural gas to L.P. gas; or from L.P. gas to Natural gas) must be done by a qualified installer.

⚠ WARNING

Fire Hazard

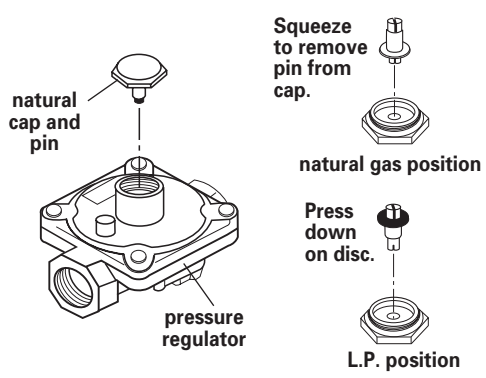
Shut off main gas supply line valve.

Make all conversions before turning gas supply valve back on.

Failure to follow these instructions can result in explosion, fire or other personal injury.

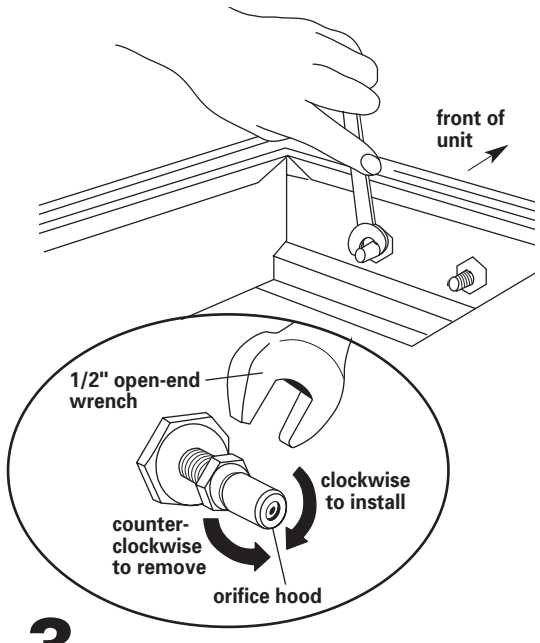
L.P. gas conversion

1. Complete installation sections A-C (page 5) before converting cooktop to L.P. gas. **Check that main gas supply line has been shut off and the power supply cord is disconnected.**



DO NOT REMOVE THE PRESSURE REGULATOR.

2. Turn cap on top of pressure regulator counterclockwise with a wrench to remove cap. Squeeze edges of pin with your fingers and pull upward to remove pin from cap. Turn pin over so disk end is up. Press down on disk to snap pin in place on cap. Reinstall cap on pressure regulator.



3. Remove Natural gas orifice hoods by turning hoods counterclockwise with 1/2" open-end wrench. Locate color-coded L.P. gas orifice hoods and sticker in plastic parts bag attached to right side of plenum.

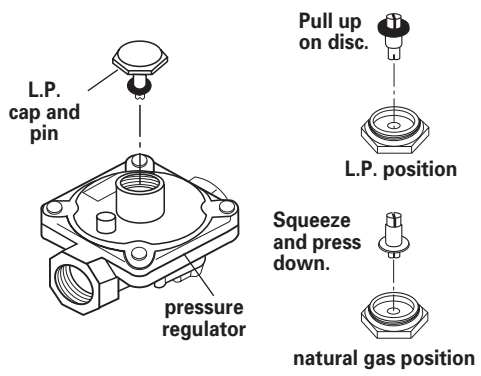
- **Zinc-colored orifice hoods, drill size #66 (orifice dia. 0.033"):** Install on LEFT rear and front burners.
- **Blue-colored orifice hoods, drill size #63 (orifice dia. 0.037"):** Install on RIGHT rear and front burners.

Place Natural gas hoods in plastic parts bag for future use. Reattach bag to plenum.

4. Complete installation Sections D through E. L.P. gas flames have slightly yellow tips in addition to the other proper characteristics.

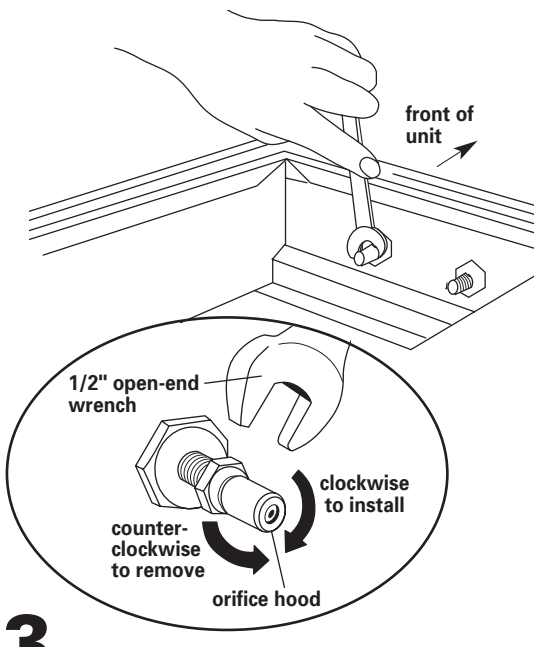
Natural gas conversion

1. Shut off main gas supply line and disconnect the power supply cord.



DO NOT REMOVE THE PRESSURE REGULATOR.

2. Turn cap on top of pressure regulator counterclockwise with a wrench to remove cap. Pull upward on edges of disk with your fingers to remove pin from cap. Turn pin over so disk end is down. Squeeze pin and snap it into place on cap. Reinstall cap on pressure regulator.



3. Remove surface burner and grille modules from cooktop. Remove L.P. gas orifice hoods by turning hoods counterclockwise with 1/2" open-end wrench. Locate color-coded Natural gas orifice hoods in plastic parts bag attached to bottom of cooktop.

- **Green-colored orifice hoods, drill size #55 (orifice dia. 0.052"):** Install on LEFT rear and front burners.
- **Brass-colored orifice hoods, drill size #53 (orifice dia. 0.0595"):** Install on RIGHT rear and front burners.

Place L.P. gas hoods and sticker in plastic parts bag for future use. Reattach bag to plenum.

4. After all the burners have been converted to Natural gas, plug the power supply cord into a grounded outlet. Adjust the air shutters and flame following the instructions in Section E. Natural gas burner flames do not have yellow tips.

Cooktop removal

If removing the cooktop is necessary for cleaning or maintenance:

1. Shut off gas supply.
2. Disconnect gas and electrical supplies.
3. Disconnect vent system from unit inside cabinet.
4. Lift cooktop out of countertop to complete cleaning or maintenance.

After cleaning and maintenance:

1. Reinstall cooktop in cutout.
2. Check that front edge of cooktop is parallel to front edge of countertop.
3. Connect gas and electrical supplies.
4. Connect vent system.

If cooktop does not operate:

- ☑ Check that circuit breaker is not tripped or the house fuse blown.
- ☑ Check that the power supply cord is plugged into the wall receptacle.
- ☑ Check that the gas supply valves are turned to the "ON" position.
- ☑ See Use and Care Guide for troubleshooting list.

If you need assistance:

Check your Use and Care Guide for a toll-free number to call, or call the dealer from whom you purchased this appliance. The dealer is listed in the Yellow Pages of your phone directory under "Appliances — Household — Major — Service and Repair."

When you call, you will need the cooktop model number and serial number. Both numbers can be found on the model/serial rating plate located on the bottom of the burner box.

Part No. 8101P350-60/8284676
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Printed in U.S.A.